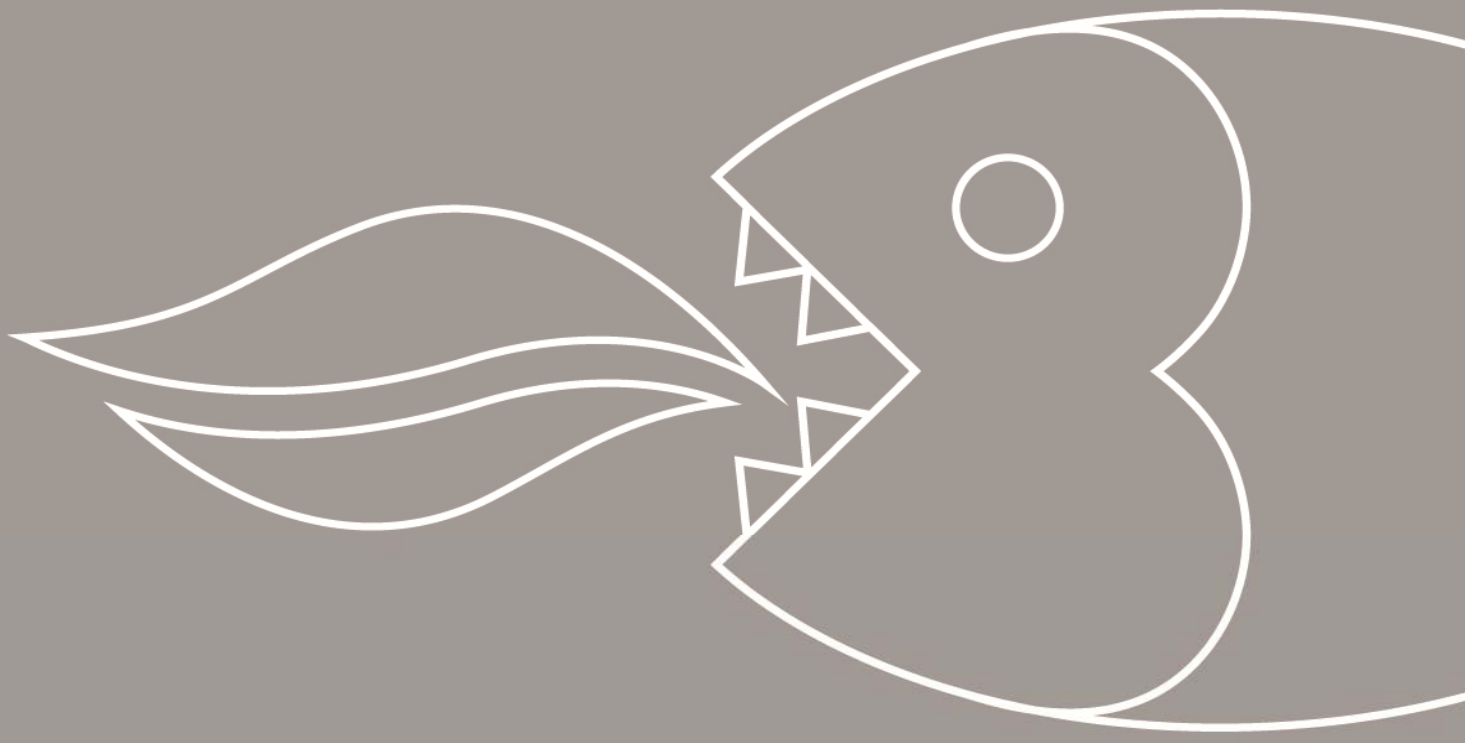
BHI770SS
77 cm Flexi-Zone
Induction hob with slider control

INSTRUCTION MANUAL



Baumatic

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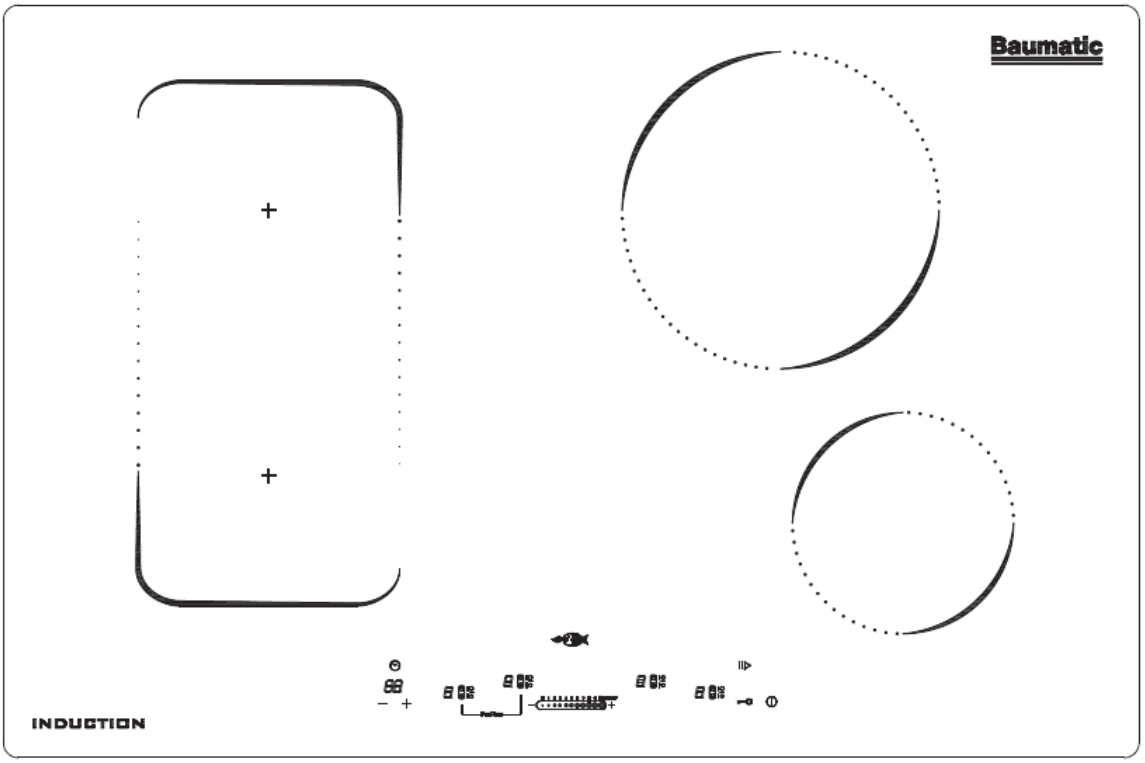


Baumatic®

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

JW 20/08/13

Contents

Environmental note	4
Important safety information	5 – 8
Specifications	9 – 11
Product and aperture dimensions	9
Product specifications	9
Electrical details	10
Ceramic hob surface layout	10
Control panel layout	11
Using the ceramic hob	11 - 22
Before first use	11
Touch controls	12
Switching the hob on	12
Switching on a zone and setting a power level	13
Power levels	14
Switching off a zone	14
Switching the hob off	15
Residual heat indicator	15
Pan sensor	15
Cookware that is suitable for an induction hob	16
The boost function	16
Using the dual zones (flexi-zone)	17
The hob timer (linked to a cooking zone)	18-19
Cancelling a timer function	19
Locking the hob top	20
Safety cut-off	20
High temperature protection	20
Control panel protection	21
Detection of unknown items	21
The pause/resume function	21
Hob guidelines	21 - 22
Cleaning and maintenance	23 - 24
Cleaning the ceramic hob top	23
After each use	23
Cleaning table	23
Using a ceramic hob scraper	24
Using a specialist ceramic hob cleaner	24
Installation	24 - 31
Positioning	25
Unpacking the appliance	26
Installing the appliance	26-27
Electrical connection	28-29
Connecting the mains supply cable	28
Replacing the mains supply cable	29
My appliance isn't working correctly	30-32
Error codes	31
Baumatic consumables	33
Contact details	35

Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, ***will be the liability of the owner.***

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- You should not use this appliance to store items on or as a work surface.

- No modifications to the appliance are permitted by Baumatic Ltd.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.*** During and after use, all surfaces will be hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- The appliance should only be installed and connected by a suitably qualified person.

- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.

- If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

During use

- Any film or stickers that are present on the is hob surface when it delivered should be removed before use.

- Care should be taken when utilising the appliance, otherwise there is a risk of burns being caused.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.

- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

- Make sure that all of the cooking zones are switched off after use.

- ***IMPORTANT: This ceramic induction hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.***

- ***As the hob generates magnetic fields in its immediate vicinity, pacemakers and active heart implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your doctor. In this respect, Baumatic can only guarantee the conformity of our own product.***

- ***If an object made of metal, (e.g. saucepan lid, knife, fork or spoon) is placed on a cooking zone that is switched on, it can get hot.***

Cleaning

- Cleaning of the hob should be carried out on a regular basis.

- ***IMPORTANT:*** *Before attempting to clean the appliance, it should be disconnected from the mains and allowed to cool.*

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or incorrect installation of this appliance.

Declaration of conformity

This appliance complies with the following European Directives:

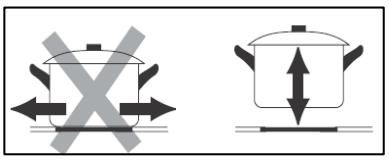
-2006/95/CE General regulations / Low tension
-1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
-2004/108/CE Electromagnetic compatibility

- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.

- The ceramic glass edge can be damaged by knocks from cookware.



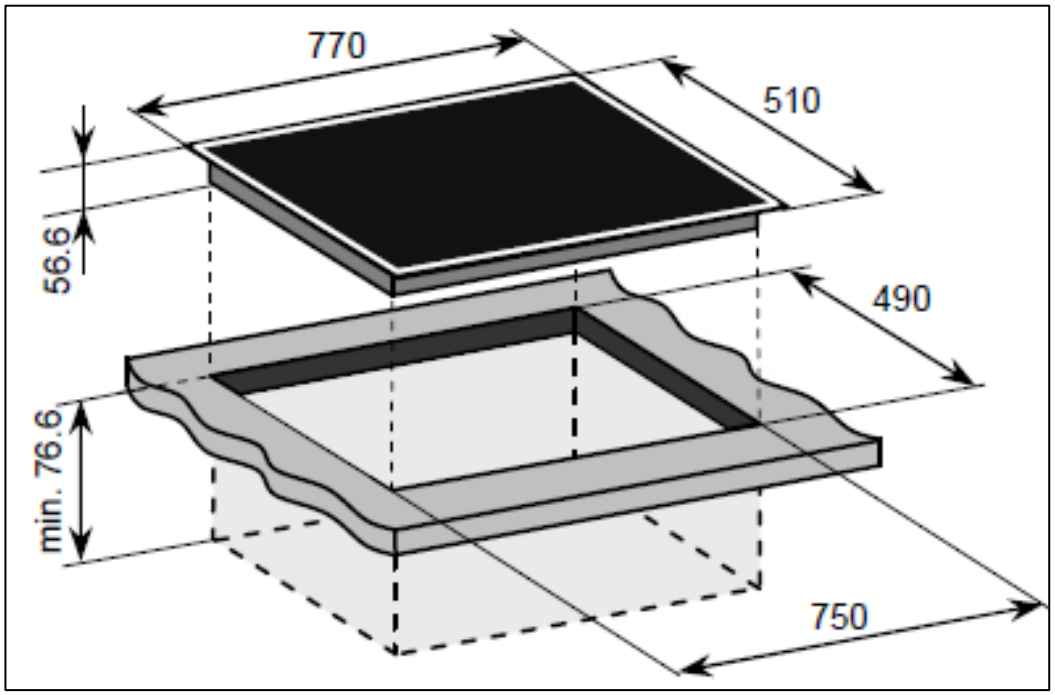
- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.

- Pans should be lifted on and off the hob surface and not dragged.

- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.

- Food or liquid that has high sugar content may damage the hob top, if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

Specifications



Product dimensions:

Depth: 510 mm
Width: 770 mm
Height: 56.6 mm

Aperture dimensions:

Depth: 490 mm
Width: 750 mm
Height: 76.6 mm min (incl. ventilation)

Product specifications:

- 1 x 1.50 kW induction zones with booster (2.00 kW) Ø 210 mm
- 3 x 1.20 kW induction zones with booster (1.60 kW) Ø 145 mm
- 1 x 2.40 kW dual (linked) flexi-zone Ø 145 mm x 290 mm

- Front touch control operation
- 4 Individual residual heat indicators
- 2 Independent induction generators
- Electronic timer
- Pan compatibility detection
- Pause function
- Safety lock
- Stainless steel frame

Standard accessories

- Ceramic hob scraper

Electrical details

Rated Voltage:	220 - 240 V~ / 380 -415 2N~ Vac 50-60 Hz
Supply Connection:	32A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	6.80 kW
Mains Supply Lead:	3 core x 6 mm² (not supplied)

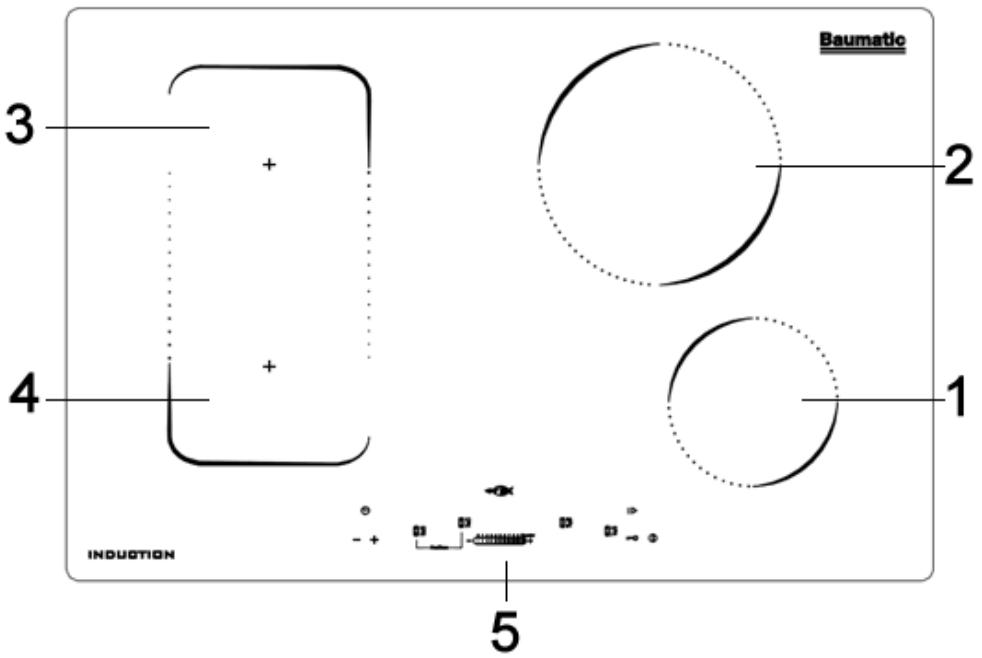
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before you install your appliance.

Model Number …….

Serial Number …….

Date of Purchase …….

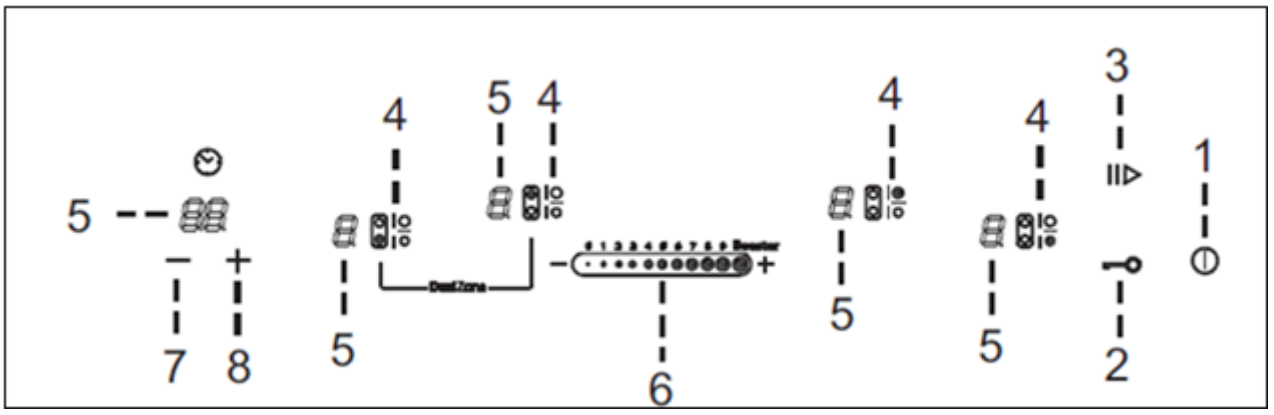
Ceramic hob surface layout



1) 1 x 1.20 kW induction zones with booster (1.60 kW) Ø 145 mm
2) 1 x 1.50 kW induction zones with booster (2.00 kW) Ø 210 mm
3) 1 x 1.20 kW induction zones with booster (1.60 kW) Ø 145 mm
4) 1 x 1.20 kW induction zones with booster (1.60 kW) Ø 145 mm
3) + 4) 2.40 kW dual (linked) induction flexi-zone Ø 145 X 290 mm

5) Control panel

Control panel layout



1) ON/OFF button
2) Safety lock button
3) Pause / Resume button
4) Cooking zone selection buttons (x 4)
5) LED displays (x5)
6) Slider control (Power control)
7) Timer control (Minus button)
8) Timer control (Plus button)

Using the ceramic hob

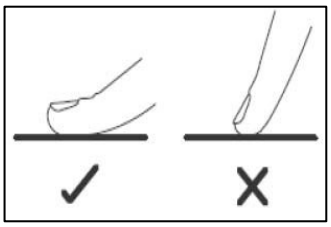
Before first use

IMPORTANT: *You should clean the ceramic hob surface (see "Cleaning and maintenance" section).*

- You should switch on one cooking zone at a time for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one zone at once.
- ***You must*** place a saucepan filled half full with cold water on each zone as you burn it off. Otherwise the induction zone will not operate.

Touch controls

o All operations are performed by means of the touch controls that can be found on the control panel.



o The controls respond to touch so you do not need to add any pressure.

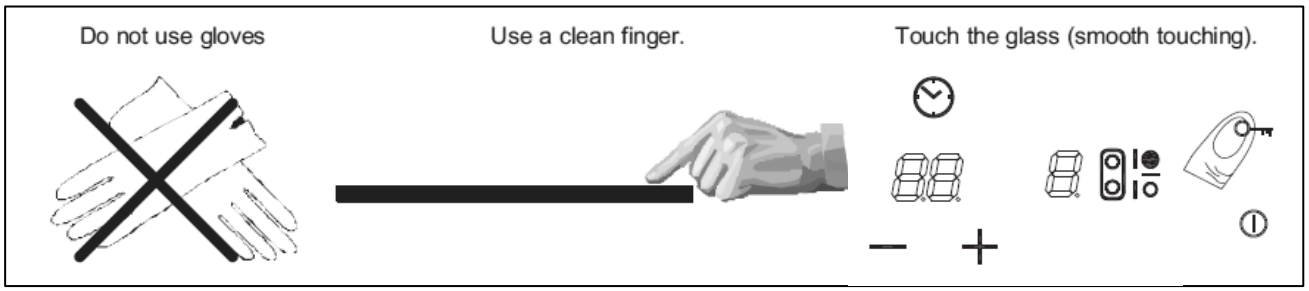
o You should use the ball of your finger not the tip when using the controls.

Calibration of touch controls

o When the hob is powered on for the first time (or after a power cut), it generates a reset in the user interface and the control panel will need to be re-calibrated.

o The first time you touch the Safety Lock button **(2)**, the hob will calibrate the touch control sensitivity.

o In order that the hob can calibrate the control panel correctly, you must use a clean finger and DO NOT use gloves when touching the controls.

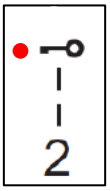


o The ambient lighting will be detected within approximately 3 seconds of initial power on.

IMPORTANT: If during this calibration process excessive ambient lighting is detected (for example, cooker hood lighting is on) the control panel displays error code FL. The LED displays will flash “FF” and “LL” alternately.

o If or when there are no ambient light error codes, press the Safety lock button to calibrate the hob controls. Wait for approximately 3 seconds and then your appliance will be ready for use.

Switching the hob on



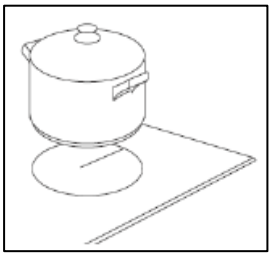
o When the hob is connected to a power supply, an audible signal will sound and all of the cooking zone indicators will light. The hob will enter stand-by mode after 10 seconds of inactivity.

o Press the safety lock button to unlock the control panel (if it is locked).

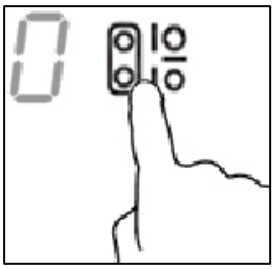
o Press the ON/OFF button **(1)** to turn on the hob, all displays show “0”.

Switching on a zone and setting a power level

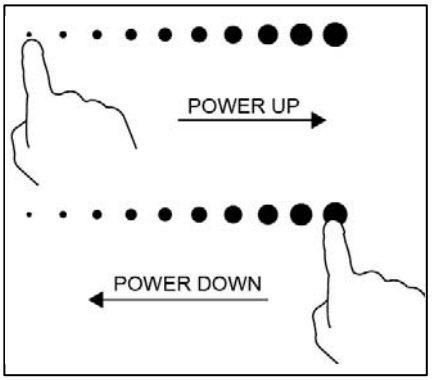
IMPORTANT: *A zone must be selected within 1 minute of turning the hob on.*



- Make sure that the bottom of the pan and the surface of the hob are clean and dry before placing a suitable pan on the cooking zone that you wish to use.



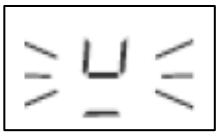
- Press the cooking zone selection button (4) of the cooking zone that you want to use.



- Select the power level for the cooking zone that you have selected using the slider control. If you do not choose a heat setting within 1 minute of turning the hob on, the hob will switch off automatically.

- Sliding the slider control to the right will increase the power level while sliding the slider control to the left will decrease the power level. The power level will show in the relevant display (0 – 9).

- You can alter the power level at any time during cooking using the slider control.



If the display flashes with the symbol shown opposite, alternatively with the heat setting, this means that:

- You have not placed a pan on the correct cooking zone or,
- The pan you are using is not suitable for induction cooking or,
- The pan is too small or not properly centred on the cooking zone.

- No heating will take place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

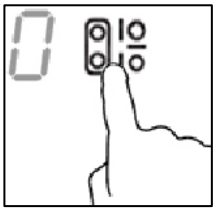
Power levels

- For a general guide to cooking various foods at the different power levels please refer to the table below.

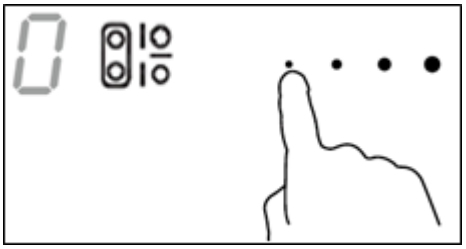
- Please note that this table should be viewed as a guide only and that other factors such as cookware, weight and amount of food and personal preference will all influence the power level required.

Power Level	***Recommended Use***
1 - 2	o Delicate warming of small amounts of food. o Melting chocolate, butter and foods that burn quickly. o Gentle simmering. o Slow warming.
3 - 4	o Reheating. o Rapid simmering. o Cooking rice.
5 - 6	o Cooking pancakes.
7 - 8	o Sautéing. o Cooking pasta.
9 - Boost	o Stir-frying. o Searing. o Bringing soup to the boil. o Boiling water.

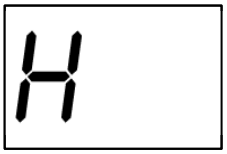
Switching off a zone



- Press the cooking zone selection button of the cooking zone that you want to switch off.



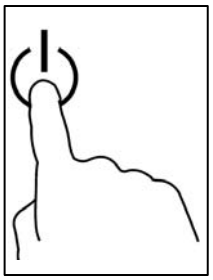
- Turn the cooking zone off by touching smallest dot on the power level control. Ensure display shows power level “0”.
- After a few seconds the cooking zone will turn off.



- A “H” symbol will show in the cooking zone indicator until the surface has cooled down to a safe temperature (see the section on the “residual heat indicator” for further information).

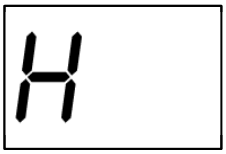
Switching the hob off

Once you have switched off all of the cooking zones, you should switch the hob off.



- Press the ON/OFF button.
- It is possible to turn the hob off at any time by pressing the ON/OFF button.

Residual heat indicator



- After a zone is switched off, the corresponding cooking zone indicator will show a letter “H”. This means that the temperature of the zone is over 60°C and is therefore still high enough to cause injury.

- ***IMPORTANT:*** *The residual heat indicator will disappear if your mains supply is cut. Care should be taken in case the surface temperature is still high.*

Pan sensor

Each zone has a sensor on it, so it can detect the presence of a pan.

- The sensor is fine-tuned to detect a pan being placed on it. The pan should be one size smaller than the nominal diameter of the zone.

- If after placing a pan on a cooking zone and selecting that cooking zone, a “U” shaped symbol appears on the cooking zone indicator, this means that the pan is either the incorrect size or shape. Or it could be made from a material that is inappropriate for use on an induction zone hob.

- If a cooking zone is selected but no pan is detected, the pan sensor system will check for the presence of a pan approximately every few seconds. If no pan is detected after 1 minute the hob will automatically switch off

- You should check that your pans are suitable for use on an induction zone hob (see the pan manufacturer’s trademark or instructions).

Cookware that is suitable for an induction hob

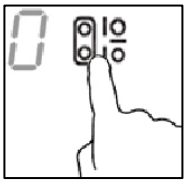
The table below shows cookware that is normally suitable for use on an induction zone hob:-

Cookware	***Suitable***
Steel, enamelled steel	Yes
Cast iron	Yes
Stainless steel	Yes (if stated by the pan manufacturer)
Aluminium, copper, brass	No
Glass, ceramic, porcelain	No

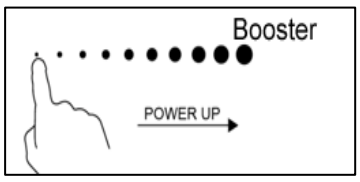
- The bottom of the pans should be as flat and thick as possible.
- Certain types of cookware may result in a noise being made when being used on an induction zone hob. This does not mean that there is an appliance fault.
- ***IMPORTANT:*** *You should make sure that all pans are placed in the centre of the induction zone that you are using.*

The (power) boost function

To obtain a faster and more powerful heating speed, the booster function can be used for any cooking zone.



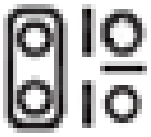
- Press the cooking zone selection button of the zone you wish to use.



- When you select a temperature using the slider control, you should select the highest temperature (the dot furthest to the right) which is labelled as “Booster”. The relevant cooking zone indicator will show “P” to indicate that the function has been activated.
- The boost function will operate the chosen cooking zone at maximum power for 10 minutes. After this time, the cooking zone will return to level 9 power setting. The booster function can be used on every cooking zone except the dual/flexi-zone.
- The booster function can be de-activated by selecting the relevant zone and then selecting a new temperature from 1 – 9, or by selecting “0” on the control panel (lowest setting) to turn off.

Switching on a dual circuit flexible cooking zone

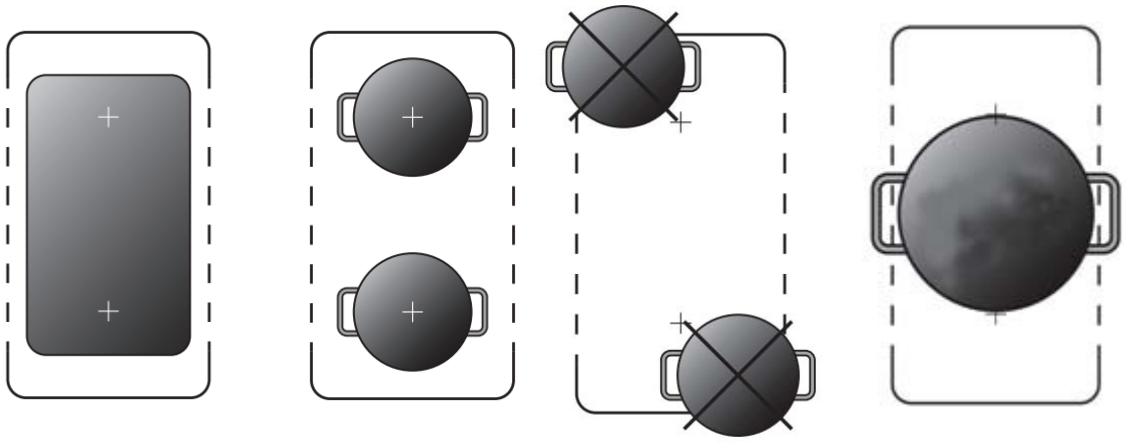
The dual circuit cooking zones enable you to use the two left (vertical) cooking zones simultaneously, creating one large zone. This function is particularly useful when using larger / oval / rectangular or elongated pots and pans, but can also be used to cook with several smaller pots.



- Press one of the dual zone selection keys, and immediately after press the other dual zone selection key.
- The LED display of both zones will begin to flash. Adjust the power in the usual way by using the power slider control, and this will control the power of both zones simultaneously.

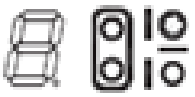
NOTE: If for example your pan is moved from the front area of the dual zone to the rear of the dual zone, the flexible area automatically detects the new position of the pan and will adjust the heating accordingly whilst keeping the same power.

When using the dual zones cookware should be placed as central as possible and should ideally cover both crosses.



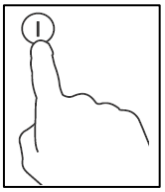
Switching off a dual circuit zone

- You can turn off the dual zone by the normal way of selecting (either zone) and reducing the power to “0” (or to another temperature level).
- You can you also separate the zones by first pressing the individual cooking zones selection button. When the LED displays begins to flash (for both zones), press either of the dual cooking zone selection buttons again, and this will select only the cooking zone you have just pressed.

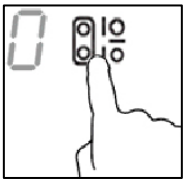


The hob timer (linked to a cooking zone)

You are able to link a countdown time to a cooking zone so that when the countdown time has elapsed the cooking zone ***will switch off automatically.***

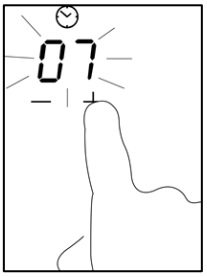


o Press the ON/OFF button to turn the hob on.



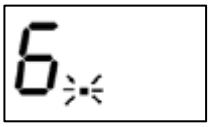
o Press the cooking zone selection button of the zone you wish to use.

o Touch either timer control [7/8] (plus or minus buttons), and the digits will show “00” in the timer display.



o Set the time by touching the plus and minus buttons [7/8].

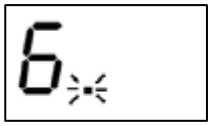
o The display will show the time you have set. When you are happy with the chosen time release all buttons. After 5 seconds of inactivity the time will be set and the countdown will begin.



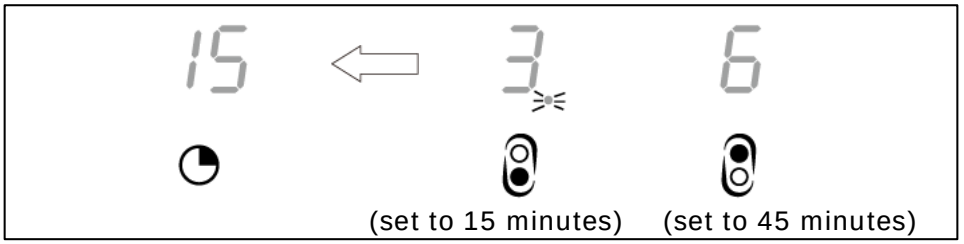
o ***NOTE: The red dot next to power level indicator will illuminate indicating that the zone is selected.***

When cooking timer expires, the corresponding cooking zone will be switch off automatically.

IMPORTANT: All other cooking zones which are in use will continue to operate.



o A red dot will appear next to the power level indicator of the relevant zone. When you set a countdown time for several zones simultaneously, a red dot will appear in all the relevant zone indicators. The timer display will show the lowest countdown time and the corresponding red dot will flash.



o When the set countdown time has elapsed, the relevant cooking zone will switch off automatically. If countdown timers for other cooking zones are set, the timer display will then show the next lowest countdown time and the corresponding red dot will flash.

WARNING: If any other cooking zones are in use, without a countdown timer set, they will continue heating. You will need to switch them off manually when cooking is complete.

NOTE: You can silence the alarm by pressing any button.

NOTE: you can press and hold the timer buttons [7/8] which will mean that the time will scroll (change) more rapidly.

NOTE: the timer will display the last minute of the countdown in seconds

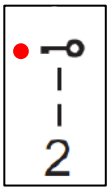
Changing the countdown time

To change the countdown time, first select the desired zone, and then press the timer buttons [7/8]. The countdown time will pause and you can adjust the time as previously described. After 5 seconds of inactivity the new countdown time will begin.

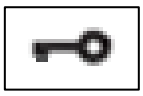
Cancelling a hob timer

To cancel a hob timer, first select the zone that you want to turn off the timer, and then press the minus key to reduce the timer to “00”. Alternatively, you can press the plus (“+”) and minus (“-“) buttons simultaneously for a few seconds.

Locking the hob top



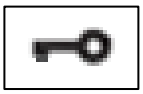
It is possible to lock the controls to prevent unauthorised usage of the controls by other persons such as children.



- The whole hob top can be locked by pressing the safety lock button whilst the appliance is switched on.

- The LED light next to the lock symbol on the control panel will light to indicate that the safety lock feature has been switched on.

- When the safety lock feature is activated, it will disable all buttons on the control panel ***apart*** from the ON/OFF button and the lock button.



- To disable the safety lock feature, you should press and hold the safety lock button for a few seconds. The lock symbol LED will go out and you are then able to use the hob in normal operation.

- If the hob is switched off using the ON/OFF button while the safety lock is activated, the safety lock will still be active when the hob is turned back on.

Safety cut-off

- If one or more of the cooking zones are accidentally left on, a safety cut off will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been set on.

Power level	1	2	3	4	5	6	7	8	9	Boost
Default working timer (hour)	10	5	5	4	3	3	2	2	1	10 Mins

- If more than one zone is operating when one of the zones reaches its safety cut-off point, only the zone which has reached its safety cut off point will switch off.

High temperature protection

- The hob is equipped with a temperature sensor which monitors the temperature inside of the appliance.

- If an unusually high temperature is detected the induction hob will stop operating automatically.

Control panel protection

- If any key(s) is pressed continuously for more than 10 seconds the hob top switches off automatically. A warning beep sounds every 10 seconds while the key(s) is activated.

Detection of unknown items

- When an unsuitably sized or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob will automatically go on to standby mode after 1 minute. The fan may keep cooling the induction hob after it has been turned off, depending on the temperature of the hob.

The pause / resume button

- This feature allows the user to "pause" all cooking operations, and is particularly useful for situations such as answering the door or telephone, or for cleaning the control panel without changing the settings.

- Using this button will stop **all** zones from heating and will also pause any active timers. All zones will display a circular LED (a "running line").

- The control panel will automatically be locked and only the power button ⏻ and the pause/resume button will operate.

- Press the pause/resume button again to resume all previously in use zones.

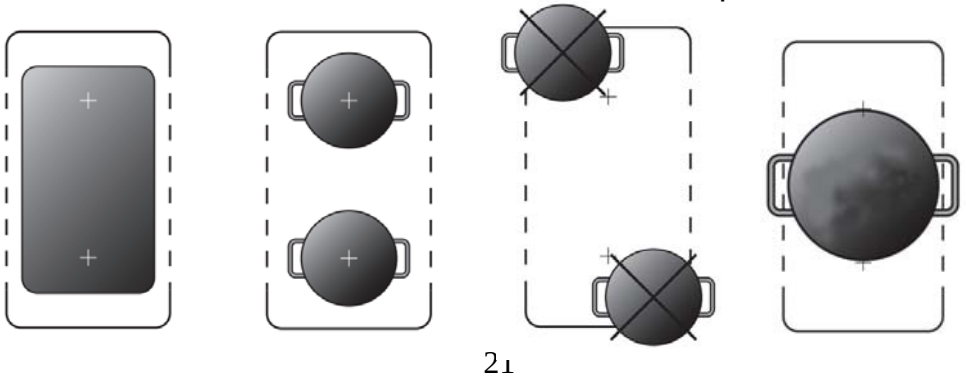
- The zones will resume heating at the power level which they were originally set at and will display the original power settings.

- The pause function will only operate for 10 minutes. After this time the hob will turn off.

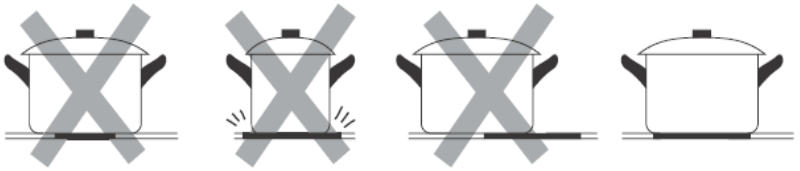
Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.

- Single zone cookware should be placed on the "+" and centred. When using the dual zones cookware should be placed as central as possible and should cover both crosses where possible.



- The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diametre as the cooking zone that they are being used on.



- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface. Before use, make sure that the bottoms of the saucepans are clean and dry.

- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.

- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.

- Preferably cover pans with a lid to permit cooking at a lower heat.

- Always cook vegetables and potatoes, etc. in as little water as possible to reduce cooking times.

- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

- ***IMPORTANT:*** *The ceramic hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- ***DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC CUSTOMER CARE DEPARTMENT IMMEDIATELY.***

Cleaning and maintenance

Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top

Any residues that are left on the hob top surface from cleaning agents ***will*** damage it. You should remove any residues with warm water and a little washing up liquid.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water and a little washing up liquid.

Although it is easier to clean some deposits whilst the hob surface is still warm, you should take care not to burn yourself.

After each use

- Wipe the appliance over with a damp cloth and a little washing up liquid.

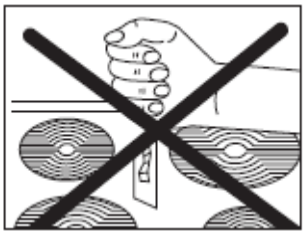
- Dry the appliance by rubbing the surface with a clean cloth.

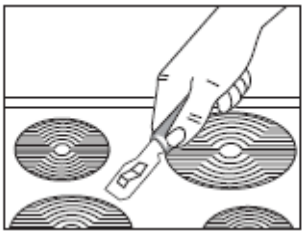
Cleaning table

Type of deposit	***Remove immediately?***	***Remove when the appliance has cooled down?***	***What should I use to remove the deposit?***
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolourations	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

A ceramic hob scraper will be provided with your appliance. The following guidelines should be followed when using the ceramic hob scraper:-





- The scraper should be placed on the ceramic surface at an angle.
- Residues should be removed by sliding the blade carefully over the ceramic surface.
- The ceramic surface should be wiped with a damp cloth and a small amount of washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

Installation

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

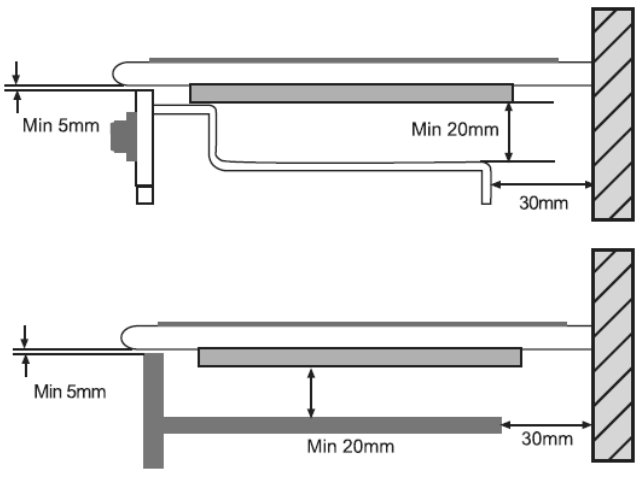
Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop that is at least 30 mm thick. The following minimum clearance distances must be observed:-

- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the sides and front of the appliance, measured from the cut out.
- 55 mm clearance between the back of the hob surface and the wall behind it, measured from the cut out.
- If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150 mm between the side of the hob and the vertical surface of the kitchen unit.
- ***IMPORTANT:*** *Underneath the appliance there must be a partition made of insulating material (e.g. wood). There must be a gap of at least 20 mm between the underneath of the appliance and this partition.*
- You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.

Installing above a built under oven



IMPORTANT: If you are building this hob above an oven, the oven MUST have a cooling fan.

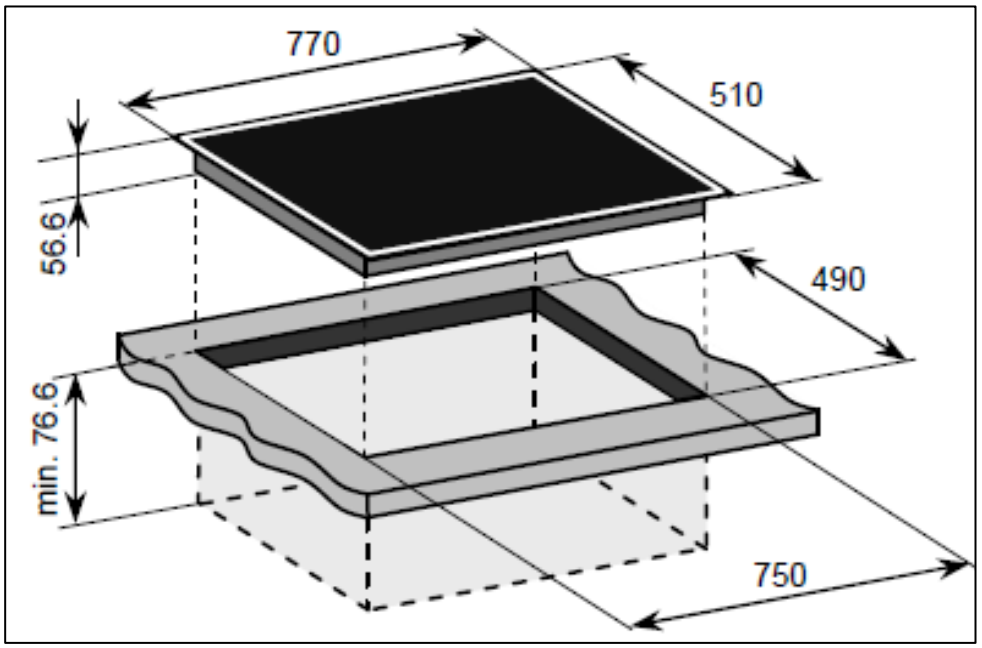
- There must be a gap of at least 20mm between the underneath of the appliance and the top of the oven/surface below, a 5mm gap below the underneath of the worktop at the front edge of the hob, and 30mm gap at the rear of the appliance, for ventilation.

Unpacking the appliance

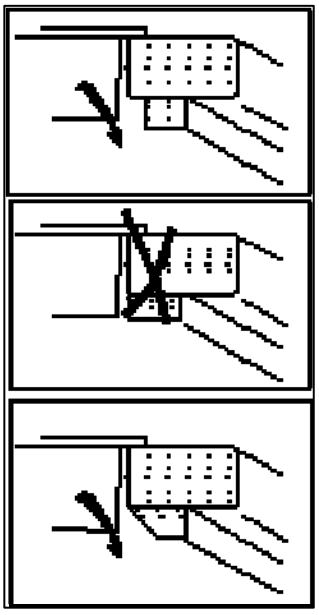
When unpacking the appliance please check that the following items are contained within the packaging:-

1 Baumatic hob
1 Ceramic hob scraper
1 Installation and instruction manual
1 Baumatic guarantee card
Fixing brackets
Fixing screws

Installing the appliance



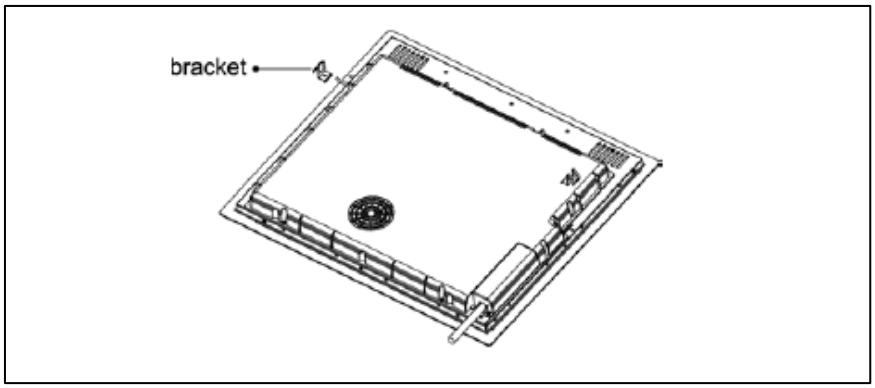
- Cut a hole in the worktop that corresponds with the drawing shown above.



- ***IMPORTANT: There are ventilation holes around the outside of the hob. YOU MUST ensure that these holes are not blocked by the work top, when you put the hob into position (see drawing opposite).***

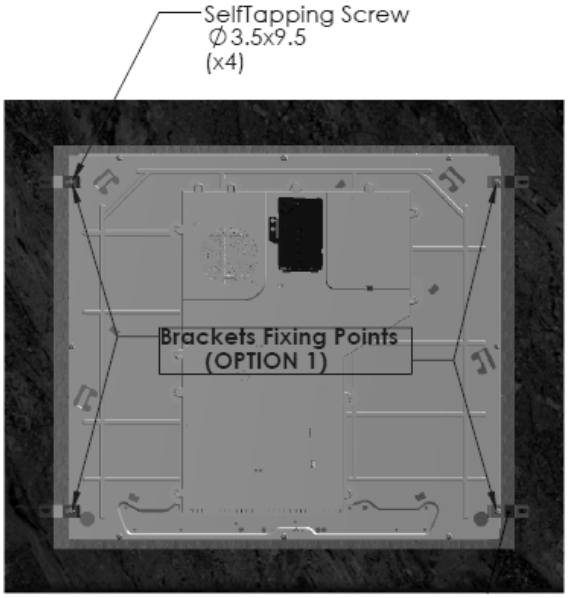
- Carefully turn the hob upside down and place it on a cushioned mat.

- ***IMPORTANT:*** *Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.*

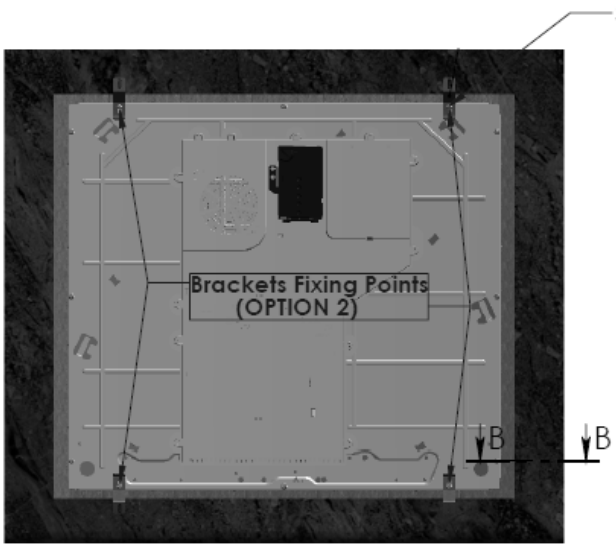


- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.

- There are holes on the base of the hob that you can fix the two brackets to.



- You should place the bracket on the underneath of the hob, in a position that is appropriate for the aperture that you have cut out. Using the screws provided, fix the bracket to the hob. These screws MUST be securely tightened.



Electrical connection

This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

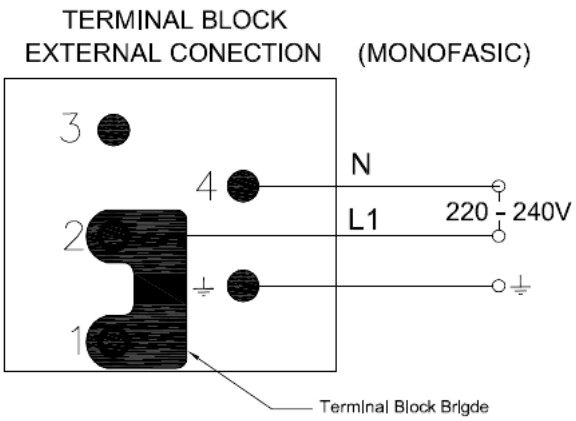
- This appliance must be wired into a 32A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.

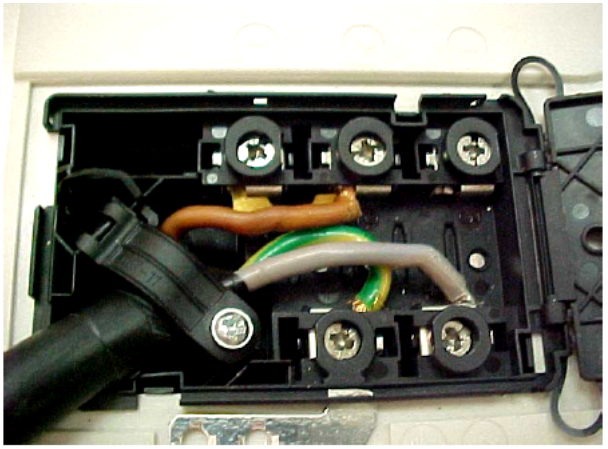
- The spur outlet must still be accessible even when your hob is located in its operating position.

- Cable type: H05 RRF 3 core x 6 mm²

Connecting the mains supply cable

Single phase:





- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw. ***IMPORTANT:*** *The power cable is not supplied with the appliance.*

- The brass links must be positioned as shown in the images above and once established ALL terminal screws must be tightened down firmly.

- You should use a good quality screwdriver to carefully, fully tighten ALL of the terminal screws.

- ***If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened. This should be done before contacting the Customer Care Department.***

- ***IMPORTANT:*** *The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.*

- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained via the manufacturer / spares department.

The mains supply cable should be replaced in accordance with the following instructions:

- ***Switch the appliance off at the mains supply.***

- Open the terminal block on the underside of the hob.

- Unscrew the terminal screws fixing the cable.

- Replace the cable with one of the same length and in accordance with the specification given on the previous page.

- The “green-yellow” earth wire must be connected to the terminal marked ⏚. It must be about 10 mm longer than the live and neutral wires.

- The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

My appliance isn't working correctly

o ***The cooking zones are not functioning or will not switch on.***

* The safety lock has been switched on (see the "Locking the hob top" section for information on how to turn off the safety lock).

* Several cooking zone selection buttons have been pressed at once.
You should only touch one cooking zone selection button at once.

* The safety cut out has been triggered. Press a cooking zone selection button to reset the hob.

* Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.

* The pans that you are using are not suitable for use on an induction hob.

o ***The residual heat indicator has not come on after I have switched a cooking zone off.***

* The cooking zone has only been turned on for a short period of time; therefore it did not go above 60°C.

* ***IMPORTANT:*** *If the cooking zone does appear to be hotter than 60°C and the residual heat indicator has not come on, you should call the Baumatic Customer Care Department.*

o ***A humming sound is heard when a cooking zone is selected.***

* This is normal; the sound will disappear when the zone heats up.

o ***The cooking zones have become discoloured.***

* This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.

o ***Only two of the zones on my hob are working***

* You should recheck that the terminal screws are all fully tightened between the links.

o ***There is a lot of condensation above/around the hob (e.g. cooker hood)***

o This is a natural phenomenon caused by the lack of (wasted) heat normally produced by conventional hobs. The surrounding area is therefore cooler which increases the likelihood of condensation due to the increased humidity.

Error codes

The following error codes may appear in the timer display if there is a problem with the operation of the hob.

Fault	Possible cause	Solutions
F0, F6, FA, FC, FU, F5, FH, FJ,	Electronic fault. Micro-emitter or micro-receiver fault.	Contact the Customer Care Department
FE, Ft, Fc, F1, F2, F7, F8, F3, F4	Temperature and/or sensor failure	Check that the pan is of the correct size to be used on a particular zone. If the pan is correctly sized and the error code reappears then Contact the Customer Care Department, quoting the error code.
F9	Abnormal voltage from the mains supply	Check whether the power supply is operating normally.
“r”	Restricted power	Check whether the power supply is operating normally. If no fault found contact Customer Care.
“u”	Pan sensor error	Check that you are using suitable utensils.
“H”	Residual heat sensor	This light should go out when the hob zone has cooled.
FL, FF, LL	Ambient light fault	Ensure ambient lighting is not too high or too low. Please see page 12 and read the guidance on the calibration of the touch controls.

IMPORTANT: If any other error codes appear on the cooking zone display, you should turn the appliance off at the mains and contact the Customer Care Helpline. DO NOT continue to use the appliance.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance - like plinths, or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

Baumatic Consumables

- **BC001** Degreaser for Dishwashers (200 g)
- **BC002** Descaler for Washing Machines and Dishwashers (200 g)
- **BC003** Ceramic Hob Cleaner (250 ml)
- **BC004** Oven Cleaner (250 ml)
- **BC005** Stainless Steel Cleaner and Protector (250 ml)
- **BC007** E-Cloth – General Purpose Cloth
- **BC008** Microwave Cover

To order a Baumatic consumable product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

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